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FINAL SCRIPT
Prod. No. 1045
Nov., 1948

The United States Department of Agriculture
Presents

A STEP-⁰SAVING KITCHEN

Demonstrating a U-shaped kitchen developed by
the housing staff of the Bureau of Human
Nutrition and Home Economics.

A Motion Picture Service Production

Direction.....Irving Rusinow
Subject Matter.....Lenore E. Sater
 Helen Holbrook
Script.....Frances R. Wasser
Camera.....Homer Boor
Narration.....Lenore E. Sater
Sound.....Reuben Ford
Functional House Dresses.....Clarice Scott
 and staff

Working drawings of this kitchen are available
through the Regional Plan Exchange Service.
Consult the agricultural engineer at your state
agricultural college. He will have the plans
or can tell you where to get them.

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A STEP-SAVING KITCHEN

DISSOLVE TO:

MISS SATER:

1. Blueprint of kitchen.

Dolly back to M/S Miss Sater
talking to couple.

2. CU of Miss Sater at desk.

These plants were developed for
people just like you--people who are
interested in having the very latest
ideas in design that will help them cut
down on the time and the effort that
must be spent in doing kitchen work.

3. Profile of couple.

Since you folks have an old
fashioned kitchen, you know the amount
of stooping, bending, climbing, and
reaching that must be done running from
one corner of the kitchen to the other.

4. CU of Miss Sater.

During the last few years, our
Bureau and the land grant colleges have
received hundreds of requests from farm
homemakers, asking for suggestions that
will help them to do kitchen work faster
and more easily. That's why we developed
this kitchen.

MAN VISITOR:

5. CU of man.

Well, just how did you go about
developing the design for this U-kitchen?

6. MS of entire group.

MISS SATER:

We based our planning on established
principles of work simplification: To
supply storage space and work space for

all the activities that take place there;--arranged for maximum convenience, and with good working heights and good light.

7. MCU of Miss Sater.

Incidentally we developed this "U" arranged kitchen first, but the principles of planning we used, we can apply to other arrangements such as the "L" and "Corridor" type.

Laboratory research in our Bureau and the state agricultural experiment stations has made evident many of the requirements of a good kitchen.

DISSOLVE TO:

8. CU cutting cookies.

Dolly back to MS girl
cutting cookies on board.

Dolly in to CU board,
showing inch markings.

For example, we have learned that more counter space is required for the making of cookies and bread than for any other mixing operation. Experiments have shown that we need at least 36 inches and that 42 inches is a more desirable length for the mixing counter.

9. Split screen shot showing

three views of same girl
stirring at different heights.

Different kitchen jobs have been studied to determine the most comfortable working height for each. To obtain different heights in our kitchen, we use pull-out boards.

10. Carpenter making shelves.

We designed revolving corner cupboards to make the greatest use of

available space. These bring things out in the open so they're easily seen and reached.

11. Carpenter talking with Miss Sater, discussing bins.

Models for many features were made and experimented with, some were used, some discarded.

12. CU electrician at work on light fixture.

Good lighting is important in the kitchen. To obtain this we developed a design for a homemade fixture which would enable the farmer to use modern lighting at minimum cost. A shallow wooden trough in which we mounted four 40 watt fluorescent tubes was hung 8 inches from the ceiling, above the work centers.

DISSOLVE TO:

13. CU sketch of light fixture. Pull back to drawing of full kitchen.

And finally our kitchen began to take form. The units for each activity were put together to secure an orderly sequence of work.

14. Dissolve to LS kitchen.

We planned this kitchen to take care of the preparation of food, eating, clearing--some food preservation...
(SE: Telephone ringing).

15. CU phone.
Dolly back as woman answers.

As a convenient place for the telephone and for making out menus and market orders, we also included a planning center. The planning desk is actually a drop-leaf table on casters which can become a tea cart, or an extra work or dining table.

16. LS kitchen. By placing a large picture window across the end of the kitchen we gain the benefit of natural light over all work surfaces.
- Woman finishes conversation at phone, crosses room to mixing center.
17. MS of woman at mixing center. Since most women prefer to work from right to left, we placed the mixing center in the right leg of the U, between the refrigerator and the sink center. In the mixing center, as in all other work areas, we planned storage facilities to take care of all the supplies and the equipment used in that center.
- She opens cupboard.
18. CU inside of cupboard door, center in the right leg of the U, between as cook book is placed open the refrigerator and the sink center. In on holder. the mixing center, as in all other work areas, we planned storage facilities to take care of all the supplies and the equipment used in that center.
19. MS woman at mixing center. Goes ahead with preparations to mix.
20. LS high angle. She goes to refrigerator, and back to mixing counter.
21. MS. She opens revolving corner cupboard, takes out items. These revolving corner shelves make it possible to store the heavy and frequently used foods near working level.
22. CU revolving shelf. They are roomy enough to hold all of the Hand selects item. staple supplies used here. Just below
23. MS girl sets item on counter level, shallow drawers give handy work surface. access to small equipment used in the Tilt down as woman opens mixing center. shallow drawer. Even in the best of kitchens, one Continue tilt down to will have to stoop sometimes. Store here larger drawers below. only things used occasionally like picnic
24. Dissolve to, drawers open, supplies, extra large baking utensils, revolving items within. and odds and ends.

25. Dissolve to, drawers closed.
Pan over to lower revolving
shelves. Hand revolves,
and selects pots.

See how easy it is to get at what
you want.

We designed the smaller top shelf
for long-handled pans to allow full use
of the shelf space below.

26. MS. She puts pot on counter,
opens flour and sugar bins.

Space ordinarily wasted is utilized
to advantage by these built-in bins for

27. CU, flour and sugar bins.
Hand shovels out flour.

flour and sugar. Another advantage is
that they eliminate cannisters which

28. MS continue action.
Sift flour.

take up counter surface. Behind the door
a container holding 40 lbs. of flour
feeds into the smaller bin below.

29. MLS elevation, woman at
mixing center. She reaches
for pan in overhead files.
Goes on with mixing job.

Top shelf space is used to good
advantage by vertical files for baking
pans. This does away with stacking, and
with stooping or excessive reaching.

This mixing center, like the other
centers in our kitchen, embodies all the
principles of good planning. Thus, it
has plenty of work surface at comfortable
heights, well-lighted by natural and
artificial lighting, with everything
needed stored within easy reach.

FADE OUT:

FADE IN:

30. MS, Mixing center.

DISSOLVE TO:

31. Pull-out board pulled out.

DISSOLVE IN:

32. Woman seated at board.

DISSOLVE IN:

33. Same as above, with

For sitting at work this pull-out
board at lap-level--26" above the floor--
gives a good working height. It permits
a woman to sit comfortably in an ordinary
kitchen chair with a good back rest, her

equipment on board.

Woman goes to work.

feet flat on the floor, while she is working at long and tedious jobs.

DISSOLVE TO:

34. Same shot, with planning table now adjacent to pullout board. Woman continuing to work, using both surfaces.

To supply additional work surface in food preservation, the table from the planning center can be easily rolled over and placed next to the pull-out board.

35. CU vegetable bins. Hand opens bins of potatoes and onions.

To the left of the mixing counter is the vegetable preparation and dish-washing center.

36. MS showing entire area. Woman puts pot in sink, selects knife and potato, and starts to peel.

With knife rack and utensil cupboard at the right, vegetables in front of her, and sink at the left, this worker has a step-saving set-up for preparing vegetables.

37. CU hands peeling over garbage hatch. Pull back to reveal door below.

A garbage hatch in the counter eliminates stooping and avoids repeated handling of garbage. The pail in the metal lined compartment below can be removed for emptying from the outside through an insulated door in the wall.

38. Dissolve to door open, revealing garbage pail.

39. Dissolve to door closed and tilt up to top of counter.

40. CU open potato bin.

All bins, and the compartments into which they fit, are designed for easy cleaning.

41. Dissolve to bin empty. Hand removes bin, cleans, and replaces.

42. Dissolve to, bin full of

potatoes.

43. MCU counter. Hands take
pot and start away.

44. MS--Woman crosses over
to range.

45. MCU of range.
Tilt to clock and small
bins.

46. CU Hand opens bin, takes
measure of salt.
Pan to clock as hand sets
time.

In the cooking and serving center
are all of the supplies and equipment
used at the range.

Right above the range are bins
built into the wall for foods, such as
cereals, that go directly into boiling
water and also for seasonings that are
used at the range.

DISSOLVE TO:

47. Clock ringing and dolly
back to MLS as woman
opens doors over range.

Notice how these doors fold back
safely out of the way.

48. Elevation MLS. Woman takes
dishes from adjacent serving
center.

Serving dishes and range utensils
are close at hand.

49. CU onions and roast placed
on plate.

The serving counter next to the
range is convenient to the dish cupboards.
Sliding doors back of this counter and
cupboard give access from the dining
room side.

50. Dissolve to, roast,
potatoes, and onions on
plate.

DISSOLVE TO:

51. CU scraping of soiled
dishes.

In the dish washing center, dishes are
scraped directly into the garbage hatch

52. CU double bowled sink,
woman washing dishes.

and stacked ready for washing.

A double-bowled sink provides for both washing and draining. The one on the right is shallow--about 5" deep, making for a comfortable height for dish washing.

53. MS Washing center.
Woman washing dishes.

The drainer hangs across the deeper bowl, with room at the side for emptying liquids. This bowl, because of its depth, 8 inches, is also satisfactory for washing large quantities of fruits and vegetables.

54. CU soap cupboard.
Tilt down as door beneath
sink is opened to show
paper basket.

Just back of the faucets is a cupboard for storing soaps and cleaning supplies. Extra supplies and a handy waste paper basket are kept under the sink.

55. MS putting dishes in
cupboard.
56. CU Dish cupboard and
silver drawers are closed.

After they're scalded and dried, silver, glass and dishes are stored in adjoining cupboards.

57. MS Dish towel rack is
opened, towels put there on,
and closed.

Here's a handy rack for drying dish towels.

58. MS Storage closet. Woman
places brooms inside.

Out of the way of meal preparation is this storage closet. Besides cleaning equipment, it has a rack for first-aid supplies, convenient for emergencies. The upper section is reserved for a few jars

59. MCU Storage closet, tilt
to upper section.

of selected canned foods, saving trips to the food storage room.

60. CU, layer cake being cut.
Pan to follow cake being
carried to table, showing
MS family eating dinner.

This serving counter, adjacent to the range, is convenient to both the dining room and kitchen dining table.

61. Reverse angle of same.

This attractive dining space has been planned to be compact but not cramped. It gives ample room for a table that can be extended to seat six comfortably.

62. Elevation shot of same.

A ledge under the large picture window is wide enough to hold the electrical equipment used at the table. Shelves below give convenient storage space.

63. Side view of family
at dinner.

In this kitchen that has made her task of food preparation so much lighter, the housewife can share her family's enjoyment at meal time.

DISSOLVE TO:

End titles.

(The End)



